



# Mediterranean Chicken with Mixed Veggies

Serves 1

## Ingredients

- 0.5 cup bell pepper (auto-linked (score 0.92))
- 0.1 tsp black pepper
- 0.25 cup cherry tomato (auto-linked (score 0.92))
- 0.5 lb chicken breast (auto-linked (score 1.00))
- 0.25 cup feta cheese
- 1 clove garlic (auto-linked (score 1.00))
- 0.25 each lemon (auto-linked (score 0.92))
- 1 tbsp olive oil (auto-linked (score 0.92))
- 0.5 tsp oregano
- 0.1 each red onion
- 0.25 tsp salt (auto-linked (score 0.92))
- 0.5 cup zucchini (auto-linked (score 1.00))

## Instructions

1. Preheat oven to 400°F (200°C).
2. Chop bell pepper, cherry tomatoes, garlic, red onion, and zucchini.
3. Toss chicken and chopped vegetables with olive oil, oregano, salt, and black pepper.
4. Spread ingredients on a baking sheet.
5. Roast for 20-25 minutes, or until chicken is cooked through and vegetables are tender.
6. Squeeze fresh lemon juice over the chicken and vegetables.
7. Sprinkle with crumbled feta cheese before serving.